

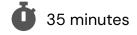




Lemon & Chive Risotto

with Roasted Ocean Trout

Oven roasted lemony ocean trout fillets served on a cheesy risotto alongside tender green beans, topped with fresh chives and parmesan cheese.





4 servings



Add some herbs!

You can add some fresh dill or thyme to this dish if you have some!

FROM YOUR BOX

BROWN ONION	1
CHICKEN STOCK PASTE	1 small jar
ARBORIO RICE	300g
LEMON	1
OCEAN TROUT FILLETS	2 packets
GREEN BEANS	250g
PARMESAN CHEESE	1 packet
CHIVES	1 bunch

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper

KEY UTENSILS

large frypan with lid, oven tray, frypan

NOTES

You can slice and add the beans to the risotto to cook for a more child friendly dish.



1. SAUTÉ THE ONION

Peel and dice onion. Heat a large pan with **2 tbsp oil/butter** over medium heat. Add onion to cook for 3 minutes.



2. SIMMER THE RISOTTO

Add stock paste and rice, stir to coat. Pour in **5 cups water**. Bring to a boil, semicover and simmer over medium heat until rice is tender (roughly 20 minutes, stir occasionally). See step 5.



3. ROAST THE TROUT

Zest lemon to yield 1-2 tsp. Arrange trout fillets in a lined oven tray, coat with **oil**, lemon zest, **salt and pepper**. Roast for 10 minutes or until cooked through.



4. COOK THE BEANS

Heat a second frypan over medium-high heat. Trim beans (see notes). Coat with **oil** and cook for 5 minutes until tender.



5. FINISH THE RISOTTO

Add 1/2 packet parmesan cheese and juice from 1/2 lemon into the risotto. Slice and add chives. Stir all to combine well. Adjust seasoning with **salt and pepper** to taste. (Add a little more water if needed).



6. FINISH AND SERVE

Serve the risotto alongside roasted trout. Top with extra parmesan at the table. Cut remaining lemon into wedges to serve.



How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



